

CLAIM

I claim:

1. A method for making a taste- and appearance-simulated, crustacean-meat product which comprises the steps of:

providing a supply of the edible meat of the primary mollusk that is fed upon by said crustacean whose meat is to be simulated,

exerting forces on the surfaces of said edible, mollusk meat so as to form smaller, natural pieces that are comparable in volume to that of the typical crustacean-meat whose taste and appearance said smaller, natural pieces are intended to simulate, and

cooking said smaller, natural pieces in a manner similar to that used to cook the crustacean-meat whose taste and appearance is to be simulated by said smaller, natural pieces.

2. A method as recited in claim 1 wherein said supply of edible, mollusk meat is fresh and dry in that said meat has not been soaked in a water solution.

3. A method as recited in claim 2 wherein said crustacean-meat product is crab meat and the mollusk fed upon by said crab is a scallop whose adductor muscles form its edible meat.

4. A method as recited in claim 3 wherein said surface forces are applied to said scallop adductor muscles so as to break them along their natural lines of separation.

5. A method as recited in claim 2 wherein said crustacean-meat product is Maine lobster meat and the mollusk fed upon by said lobster is an Atlantic sea scallop whose adductor muscles form its edible meat.

6. A method as recited in claim 5 wherein said surface forces are applied to said scallop adductor muscles so as to break them along their natural lines of separation.

7. A seafood product that simulates the appearance, feel and taste of a specified cooked, hand-picked crustacean meat, said seafood product comprising:

an edible meat of the primary mollusk that is fed upon by said specified crustacean whose meat is to be simulated,

wherein said edible, mollusk meat having been broken so as to form smaller, natural pieces that are comparable in volume to that of said specified, crustacean-meat whose appearance said smaller, natural pieces are intended to simulate, and

1 wherein said smaller, natural pieces having been cooked in a manner similar to that used
2 to cook said specified, crustacean-meat whose taste and feel is to be simulated by said smaller,
3 natural pieces.

4 8. A seafood product as recited in claim 7 wherein said supply of edible, mollusk meat is fresh
5 and dry in that said meat has not been soaked in a water solution.

6 9. A seafood product as recited in claim 8 wherein said crustacean-meat product is crab meat
7 and the mollusk fed upon by said crab is a scallop whose adductor muscles form its edible meat.

8 10. A seafood product as recited in claim 9 wherein said surface forces are applied to said
9 scallop adductor muscles so as to break them along their natural lines of separation.

10 11. A seafood product as recited in claim 8 wherein said crustacean-meat product is Maine
11 lobster meat and the mollusk fed upon by said lobster is an Atlantic sea scallop whose adductor
12 muscles form its edible meat.

13 12. A seafood product as recited in claim 11 wherein said surface forces are applied to said
14 scallop adductor muscles so as to break them along their natural lines of separation.

15 13. A method for making a seafood product which simulates the appearance, feel and taste of a
16 specified cooked, hand-picked crustacean meat, said method comprising the steps of

17 providing a supply of the edible meat of the primary mollusk that is fed upon by said
18 crustacean whose meat is to be simulated,

19 exerting forces on the surfaces of said edible, mollusk meat so as to break them along
20 their natural lines of separation so as to form smaller, natural pieces that are comparable in
21 volume to that of the typical crustacean-meat whose appearance said smaller, natural pieces are
22 intended to simulate, and

23 cooking said smaller, natural pieces in a manner similar to that used to cook the
24 crustacean-meat whose taste and feel is to be simulated by said smaller, natural pieces.
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